

Friday, December 21st, 4-7 p.m.
"We Survived the End of the World" Tasting
With Tranche Cellars and Corliss Estates

\$10 Tasting Fee



Tranche Cellars and its elegant big brother, Corliss Estates, share the same winemaking professionals including the on-site winemaking team of Andrew Trio and Griffin Frey (who bring experience and perspective from Napa, Europe, and Australia) as well as Philippe Melka, one of the world's most highly regarded winemaking consultants. Tranche Cellars makes two series of wines: grapes native to France's Rhone Valley form their "Slice of Pape" program, an homage to the wines of the Southern Rhone Valley, and they

also make small quantities of wines in the Varietal Designation Series in which they capture each varietal's unique character as expressed through the terroir of Washington vineyards.

Tranche 2009 Pinot Gris \$17.99

This Pinot Gris presents delicate aromas of pink grapefruit and melon with a purity of flint and wet cobblestone. Flavors of kumquat and lychee contrast with lime rind and river rock minerality in a fully complete wine with full fruit flavors and a fresh finish.

Tranche 2009 Slice of Pape Blanc \$32.99

This Rhone-style blend of Roussanne and Viognier boasts an attractive bouquet of citrus rind, peach pit and honeydew melon with a soft and rich mouth-filling palate showing flavors of golden raisin, almond, cantaloupe, and hibiscus flower.

Tranche 2009 Slice of Pape \$37.99

With an alluring nose of briar berry, plum and spice with underlying layers of clove, leather and underbrush, this wine is weighty on the palate while retaining a purity of fruit, offering flavors of ripe raspberry, Christmas spice and cherry pie, with tannins and birch bark fleshing out a rounded finish.

Tranche 2008 Syrah \$37.99

The 2008 Estate Syrah offers a generous nose of mocha, dark plum, Marion berry, blueberry jam, and bright jasmine and lavender aromas. Its luscious palate shows gobs of plummy fruit, medjool date, kirsch, licorice, and blueberry pie that build into a mouth-filling hedonistic finish.

2007 Corliss Red Table Wine \$69.99

There is a saying that, "one makes a thousand decisions from vine to bottle." At Corliss Estates, they exercise the discipline to make the highest quality decisions at each stage of the process. The result is amazing purity and quality in the final product.

The 2007 Corliss shows dark plum, pomegranate and wild currants on the nose with underlying notes of chai, cedar, sagebrush, black tea and tobacco leaf. The wine is lush and concentrated upon entry with dark cassis flavors and exotic spices. Fine dusty tannins build and broaden in the mouth, leading to a long, lingering finish.

2007 Corliss Cabernet Sauvignon \$74.99

The 2007 Cabernet Sauvignon shows wild fig, rhubarb, fresh licorice and plum on the nose with underlying aromas of bay leaf, roasted coffee, bitter dark chocolate, and crème brulee. The wine is silky and concentrated upon entry with intense dark berry and earth-driven flavors. Layer upon layer of fine, rich tannins continue to coat the mouth and draw the palate out to a long, lingering finish.